

STARTERS

Creamy Shellfish Bisque
With Langoustine Dumplings
Eight Pounds Fifty Pence

Ugie Smoked Salmon Horseradish Cream and Keta Caviar Nine Pounds Fifty Pence

Chicken and Apricot Terrine Red Onion Marmalade Six Pounds Seventy Five Pence

Roast Beetroot and Apple Gateau
Toasted Walnuts, Goats Cheese Dressing
Six Pounds Ninety Five Pence

Warm Pigeon and Black Pudding Salad Mustard Dressing, Balsamic Reduction Seven Pounds Ninety Five Pence

> Baked French Onion Soup With Cheese Croute Five Pounds Ninety Five

Please inform us if you suffer from any allergies so that we may help you choose from our dishes.



Roast Rack of Scottish Lamb Crispy Rosemary Polenta Parsnip Puree, Tomato Relish Twenty Four Pounds Fifty Pence

Baked Monkfish Tail

Crushed Potatoes, Samphire, Tarragon Mousseline Eighteen Pounds Ninety Five Pence

Breaded Breast of Chicken

Stuffed with Smoked Applewood Cheese, Tomato Concassè, Bacon & Spring Onion Potato Cake Seventeen Pounds Fifty Pence

Classic Tournedos Rossini

Fillet of Beef with Duck Liver Pate Truffle, Madeira Sauce Dauphinoise Potato, Panache Vegetables Twenty Six Pounds Ninety Five Pence

Fillet of Cod

Shallot, Chestnut and Mushroom Sauce Potatoes Lyonnaise and Wilted Greens Seventeen Pounds Twenty Five Pence

Aubergine and Sweet Potato Charlotte Creamed Salsify and Celeriac Rosti Fourteen Pounds Ninety Five Pence

Gressingham Duck Breast
Fondant Potato, Braised Red Cabbage
Cherry Jus
Eighteen Pounds Twenty Five Pence



FROM THE GRILL

8oz Sirloin Steak *Twenty Two Pounds Fifty Pence*

8oz Fillet SteakTwenty Seven Pounds Fifty Pence

10oz Rib Eye Steak Twenty Three Pounds Twenty Five Pence

> Trio of Spring Lamb Cutlets Twenty Two Pounds Fifty Pence

Chargrilled Fillet of Salmon and Hollandaise Sauce New Potatoes, Seasonal Greens Nineteen Pounds Twenty Five Pence

These dishes are served with our Homemade Chips Tomato, Mushroom, Mixed Salad and Café de Paris Butter

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Sauce of your choice £2.95 extra
Black Peppercorn
Diane
Chasseur
Strathdon Blue Cheese

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All of our Beef and Lamb is sourced locally and we are members of the Scotch Beef Club.

Our beef is from the highest quality
Scottish cattle, grass fed, hormone free and matured for a minimum of 21 days.

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